USER GUIDE & INSTALLATION INSTRUCTIONS

1200 Dual Fuel

MERCURY

DESIGNED FOR PERFECTION

RED ONION, GOATS CHEESE AND WALNUT FILO TARTLETS

INGREDIENTS

- 400g red onions, peeled and finely sliced
- 100g caster sugar
- 200ml cold water
- 20g butter
- Black pepper
- Pinch of salt
- 2 dessert spoons balsamic vinegar
- A good handful of chopped walnuts
- 1 pack of filo pastry
- 25g butter
- 1 tablespoon olive oil
- 150g soft goat's cheese, chopped
- Half 85g bag of watercress roughly torn/chopped

METHOD

1. Put the red onions in a saucepan with the sugar, water, butter and seasoning and simmer with a lid on the pan for approximately 9 minutes.
2. Remove the lid; add the walnuts and simmer gently for a further 10 minutes until reduced and sticky. Remove from the heat and allow to cool.
3. Melt the butter and olive oil together gently and grease a 12 hole muffin tin.
4. Lay 3 squares of the pastry into each muffin tin and brush liberally with more of the melted butter and oil. Continue lining the muffin tin with the pastry.
5. Mix the cheese and watercress into the onion mixture and use to fill each pastry case.
6. Cook in a preheated oven 190°C (conventional oven) shelf level 2, 170°C (fan oven), gas mark 5, for 7–10 minutes until golden brown and the pastry is cooked on the base.

CHOCOLATE BROWNIES

INGREDIENTS

- 350g unsalted butter
- 350g soft brown sugar
- 4 eggs, beaten together
- 100g cocoa powder
- 100g self raising flour
- 125g walnuts, chopped

TOPPING

- 200ml double cream
- 250g dark chocolate (70% cocoa solids)
- 50g unsalted butter

METHOD

1. Preheat the oven to 180°C (conventional oven) shelf level 2, 160°C (fan oven) or gas mark 4.
2. Line one large or 2 shallow trays with Bake-o-Glide.
3. Cream the butter and sugar together until light and fluffy and pale in colour.
4. Add the eggs gradually to the sugar and butter whisking continuously.
5. Carefully fold in the sifted cocoa and flour and chopped walnuts.
6. Spread evenly in the baking tray(s).
7. Bake for about 25 minutes or until crisp on the top but soft in the middle.
8. Turn onto a rack to cool.

TO MAKE THE TOPPING

1. Bring the cream to the boil in a saucepan. Add the broken up chocolate and stir until melted and the mixture is smooth off the heat. Add the butter and stir until combined.
2. Allow to cool.
3. Cover the brownies with the topping, saving some to decorate the serving plates. Chill for about an hour and cut into desired sized pieces.

TO SERVE

- Fresh Orange Slices
- Walnut halves

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1. Before You Start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a dual fuel cooker before.

Important!

⚠ **This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.**

⚠ **This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II_{2H3+} cooker and is set for G20 at 20 mbar. (A conversion kit for LPG is supplied with the cooker.)**

⚠ **This cooker is a Class 2, subclass 1 appliance.**

Installation and Maintenance

In the UK, the cooker must be installed by a Gas Safe registered engineer. The electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn all the ovens to 200 °C and run for at least an hour.

Before using the grill for the first time you should also turn on the grill and run for 15 minutes with the grill pan in position, pushed fully back, and the grill door open.

Make sure the room is well ventilated to the outside air (see *'Ventilation'* below). People with respiratory or allergy problems should vacate the area for this brief period.

If You Smell Gas

- DO NOT turn electric switches on or off
- DO NOT smoke
- DO NOT use naked flames
- DO turn off the gas at the meter or cylinder
- DO open doors and windows to get rid of the gas
- DO keep people away from the area affected
- Call your gas supplier

If you are using natural gas in the UK, ring the National Grid on: 0800 111 999.

Ventilation

⚠ **CAUTION: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.**

Personal Safety

⚠ **DO NOT modify this appliance.**

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

⚠ **This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to make sure that they can use the appliance safely.**

⚠ **CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

⚠ **Danger of fire: DO NOT store items on the cooking surfaces.**

⚠ **To avoid overheating, DO NOT install the cooker behind a decorative door.**

⚠ **WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

⚠ **DO NOT use a steam cleaner on your cooker.**

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.**

⚠ **When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.**

⚠ **Note that this appliance has a cooling fan. When the oven or grill is in operation the fan will run to cool the fascia and control knobs.**

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ **DO NOT spray aerosols in the vicinity of the cooker while it is on.**

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ **NEVER operate the cooker with wet hands.**

⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

⚠ **DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.**

⚠ **NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

⚠ **DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

⚠ **DO NOT use cooking vessels on the hotplate that overlap the edges.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

⚠ **WARNING! Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.**

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.

Take care that no water seeps into the appliance.

⚠ **This appliance is heavy so take care when moving it.**

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Cleaning

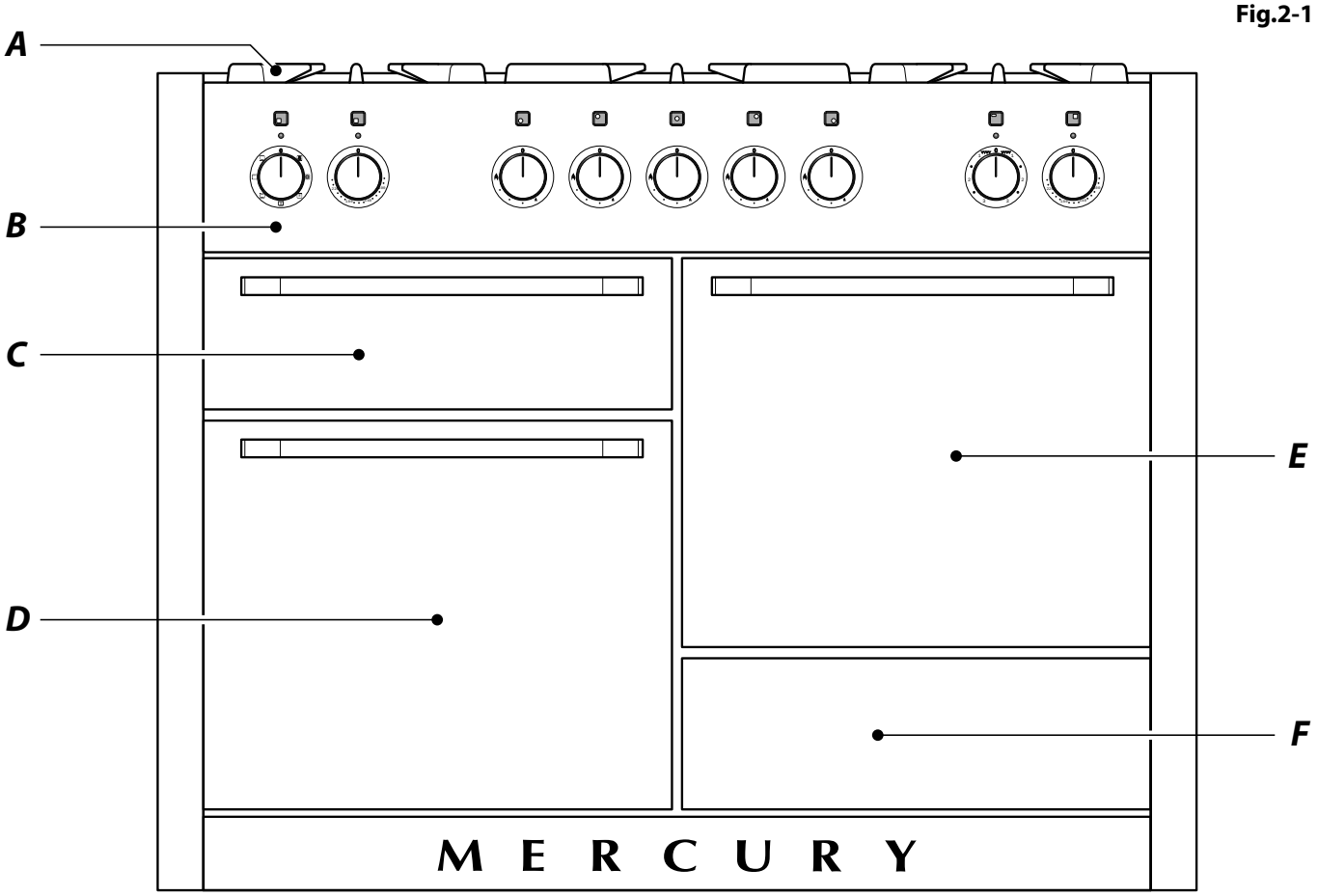
In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

2. Cooker Overview

Fig.2-1



The 1200 dual fuel cooker **(Fig.2-1)** has the following features:

A. 5 hotplate burners including 1 wok burner

B. A control panel

C. A glide-out grill

D. Main multi-function oven

E. Fan oven

F. Storage drawer

Hotplate Burners

The drawing by each of the central knobs indicates which burner that knob controls.

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

When a hotplate control knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, push in the selected burner control knob and turn it to the high position, as indicated by the large flame symbol (🔥) **(Fig.2-2)**.

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

Fig.2-2

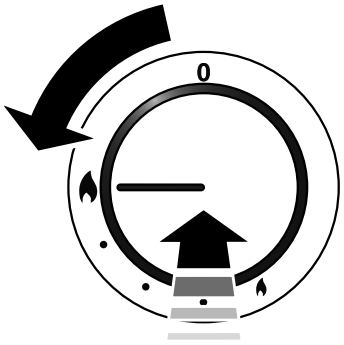


Fig.2-3

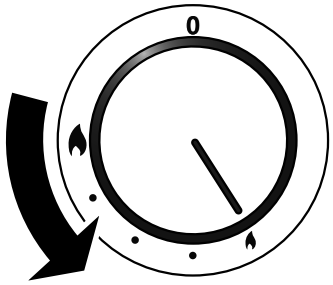


Fig.2-4

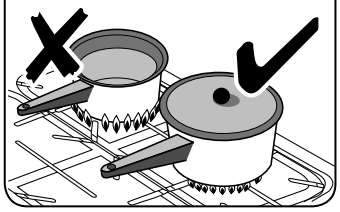


Fig.2-5

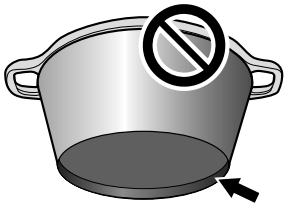


Fig.2-6

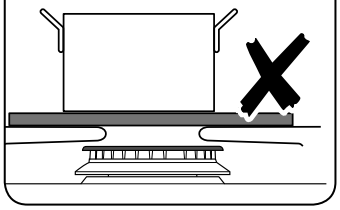


Fig.2-7

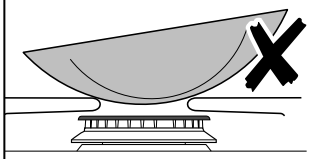


Fig.2-8

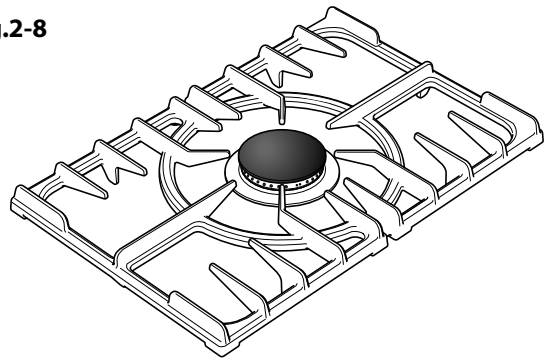


Fig.2-9

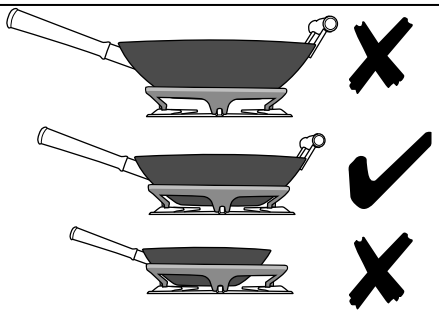
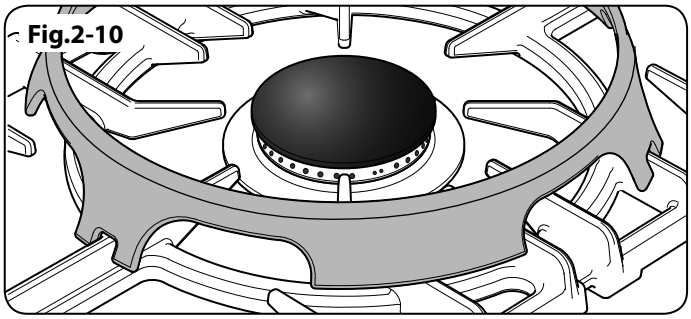


Fig.2-10



If, when you let go of the control knob the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise **(Fig.2-3)**. On this cooker the low position is beyond high, **NOT** between high and off.

If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly **(Fig.2-4)**.

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used **(Fig.2-5)**.

Simmering aids, such as asbestos or mesh mats, are NOT recommended **(Fig.2-6)**. They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers **(Fig.2-7)**.

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 260 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. They are ideal for large pans and stir-frying **(Fig.2-8)**.

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

Wok Cradle

The wok cradle is designed to fit a Professional 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if the wok is too small, the cradle will not support it properly **(Fig.2-9)**.

The cradle should be used on the wok burner only. When you fit the cradle, make sure that it is supported properly on a pan support and the wok is sitting level in the cradle **(Fig.2-10)**.

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

Griddle *(Optional Extra)*

The griddle fits over the left-hand pan supports, front to back **(Fig.2-11)**. It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

⚠ **DO NOT put it crossways – it will not fit properly and will be unstable (Fig.2-12).**

⚠ **DO NOT put it on any other burners – it is not designed to fit in any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for **a maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

⚠ **Always leave space around the griddle for the gases to escape.**

⚠ **NEVER fit two griddles side by side.**

After cooking, allow the griddle to cool before cleaning.

Glide-out Grill

Open the door and pull the grill pan carriage forward using the handle **(Fig.2-13)**.

The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

Adjust the heat to suit by turning the knob. To heat the whole grill, turn the knob clockwise **(Fig.2-14)**.

To heat the right-hand half, turn the knob counter-clockwise. The neon indicator light by the grill control will come on.

For best results, slide the carriage back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

⚠ **DO NOT leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.**

Once the grill has preheated, slide the carriage out again. With the trivet back in place with the food on it, slide the carriage back into the grill chamber. Make sure that it is pushed right in.

⚠ **Accessible parts may be hot when the grill is in use. Young children should be kept away.**

The grill pan trivet can be set to four different grilling heights by a combination of turning it back to front and turning it upside down **(Fig.2-15)**.

⚠ **Never close the grill door when the grill is on.**

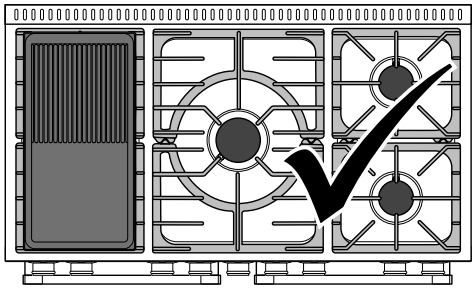


Fig.2-11

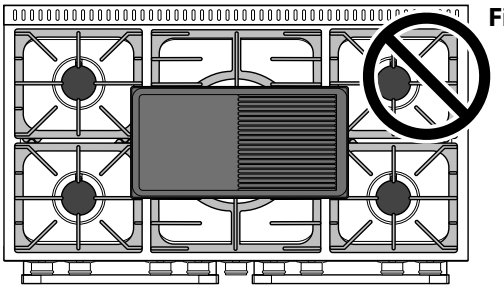


Fig.2-12

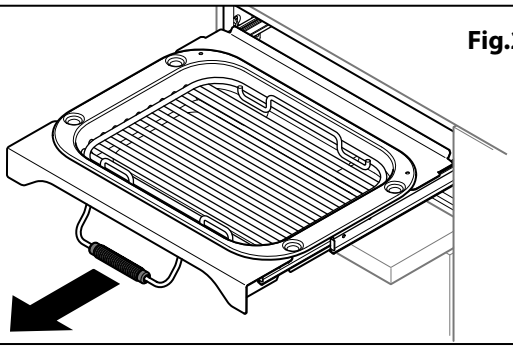


Fig.2-13

Fig.2-14

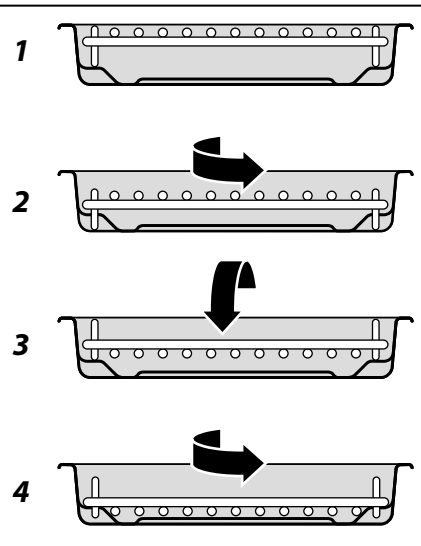


Fig.2-15

Ovens

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multi-function oven, while the right-hand oven is a fan oven.

Multi-function Oven

As well as the oven fan and fan element, they are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2-1 gives a summary of the multi-function modes.

The multi-function ovens have many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember – not all functions will be suitable for all food types.

Please remember that all cookers vary – temperatures in your new ovens may differ to those in your previous cooker.

Multi-function Oven Functions

Defrost

This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10 °C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

Fan Assisted Oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional Oven (Top and Base Heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Browning Element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

Fan Oven

The right-hand oven is a fan oven that circulates hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

Operating the Ovens

Operating the Multi-function Oven

The multi-function oven has two controls: a function selector and a temperature setting knob **(Fig.2-16)**.

Turn the function selector control to a cooking function. **Fig.2-17** shows the control set for convectional oven cooking.

Turn the oven temperature knob to the temperature required **(Fig.2-17)**.

The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature.

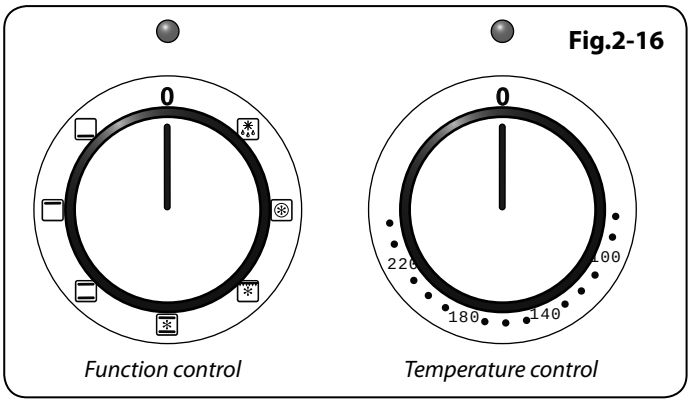
Operating the Fan Oven

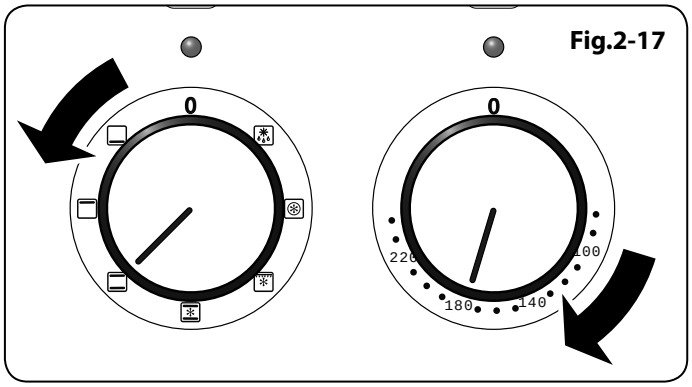
Turn the oven knob to the desired temperature **(Fig.2-18)**.

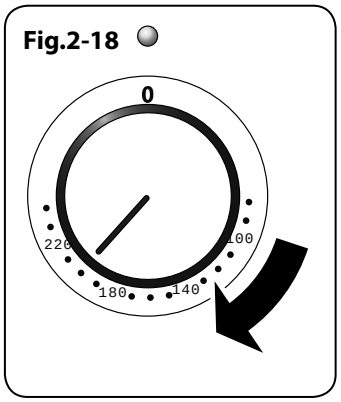
The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking **(Fig.2-19)**.

Function	*Use*
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2-1







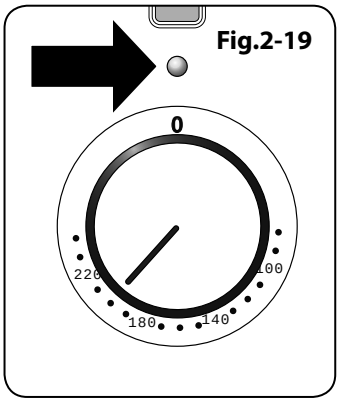


Fig.2-20

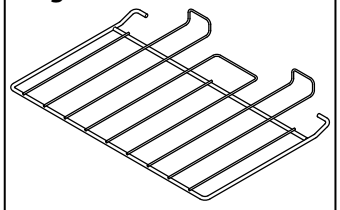


Fig.2-21

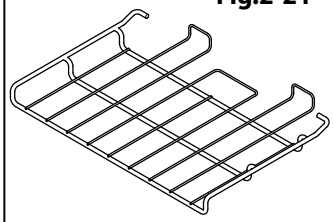


Fig.2-22

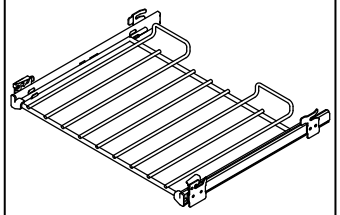
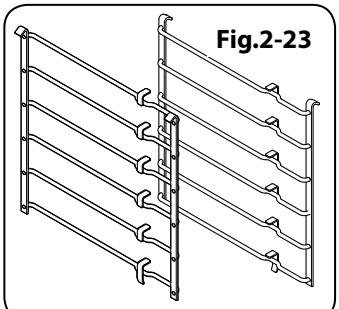


Fig.2-23



Accessories

Oven Shelves

The cooker is supplied with the following:

3 standard shelves **(Fig.2-20)**

1 drop shelf **(Fig.2-21)**

1 telescopic shelf with runners **(Fig.2-22)**

2 sets of side supports **(Fig.2-23)**

The oven shelves are retained when pulled forward but can be easily removed and refitted.

To Fit the Telescopic Shelf Runners

With the runner arm in the closed position locate the opening of the upper rear slot onto the side support **(Fig.2-24)**. Do not locate any further than the opening at this point.

Lift the front of the runner arm to locate the front slot against the side support **(Fig.2-24)**.

Push the runner arm towards the rear of the oven. The catch at the front will lift and drop to secure the runner arm in place **(Fig.2-24)**.

To Fit a Shelf to the Telescopic Shelf Runners

Slide the telescopic runners forward until they stop. Holding the shelf above the runners, tilt the front downward and locate into the front of the runners. Lay the shelf flat. Press on the rear of the shelf to secure in place.

To Remove a Shelf from the Telescopic Shelf Runners

Slide the shelf out on the runners. While holding one of the runners securely, carefully lift the rear of the shelf upwards: the shelf will spring clear of the central restraining tab. Repeat for the opposite side of the shelf.

Note: To aid the removal of the shelf you can insert a suitable flat tool through the opening in the side of the runners and lever the shelf clear **(Fig.2-25)**.

Tilt the front of the shelf downwards and then lift clear of the runners **(Fig.2-26)**.

To Remove the Telescopic Shelf Runners

Firstly, remove the shelf as in the '*To Remove a Shelf from the Telescopic Shelf Runners*' section.

Place a finger on the underside of the telescopic runner and lift.

Open the catch on top of the runner and pull the runner forward and down to remove.

To Remove and Fit a Shelf to the Side Supports

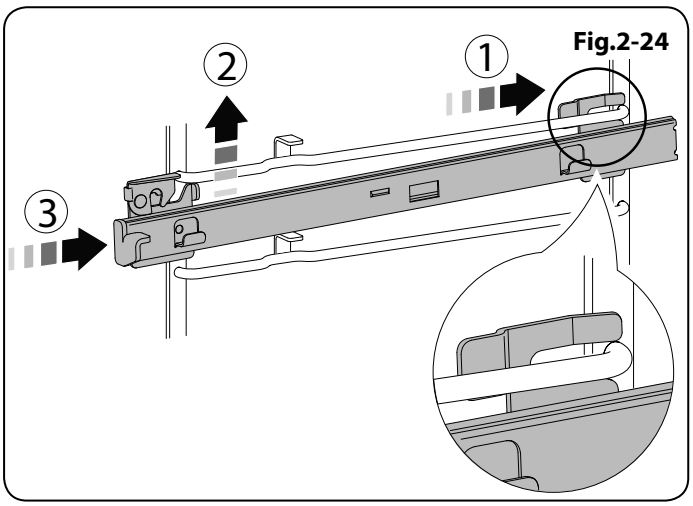
The shelf has a small kink on either side **(Fig.2-27)**. To remove the shelf, line these up with the stops in the shelf support **(Fig.2-28)**. Lift the rear of the shelf upward so that it will pass over the shelf stop and then pull it forward **(Fig.2-29)**.

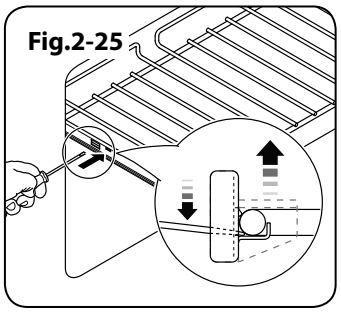
Fit in the reverse order, making sure to push it fully back.

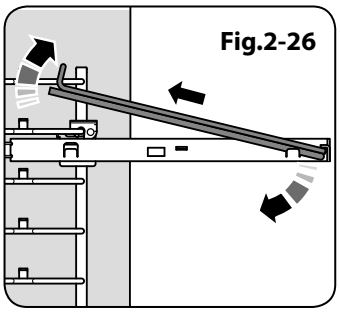
To Remove and Refit the Ladder Shelf Supports

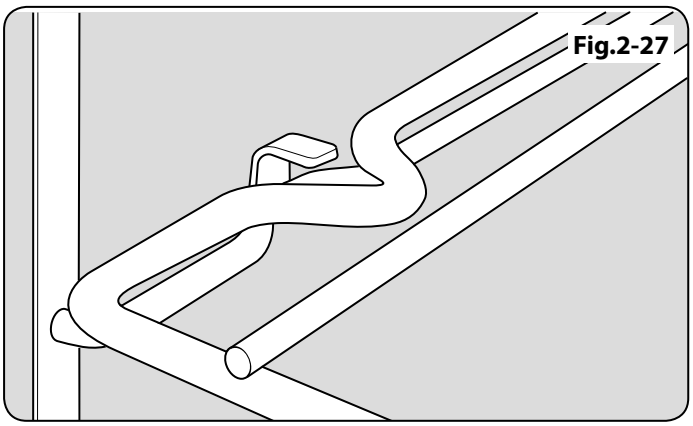
Lift the ladder support hooks out of the two locating holes in the oven side (or divider) before lifting the support clear of the bottom ladder restraint.

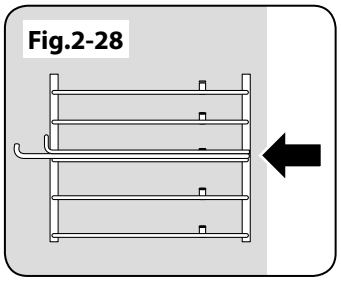
Refit by inserting the bottom of the ladder into the restraint before fitting the hooks through the locating holes.











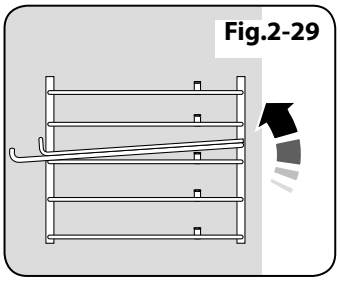


Fig.2-30

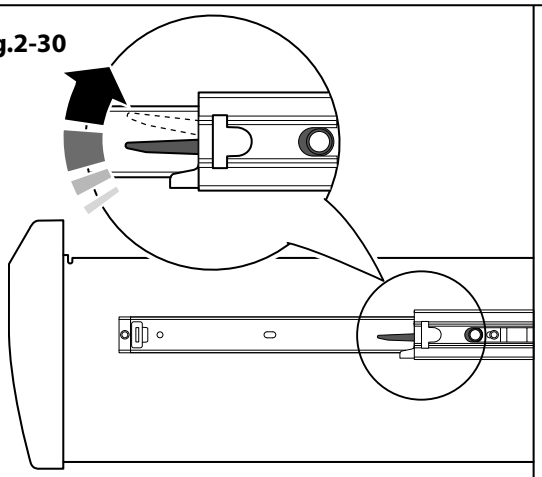
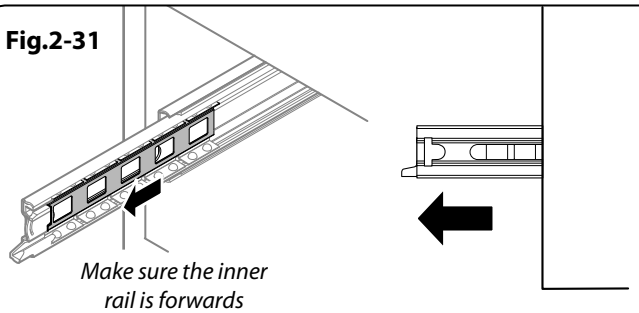
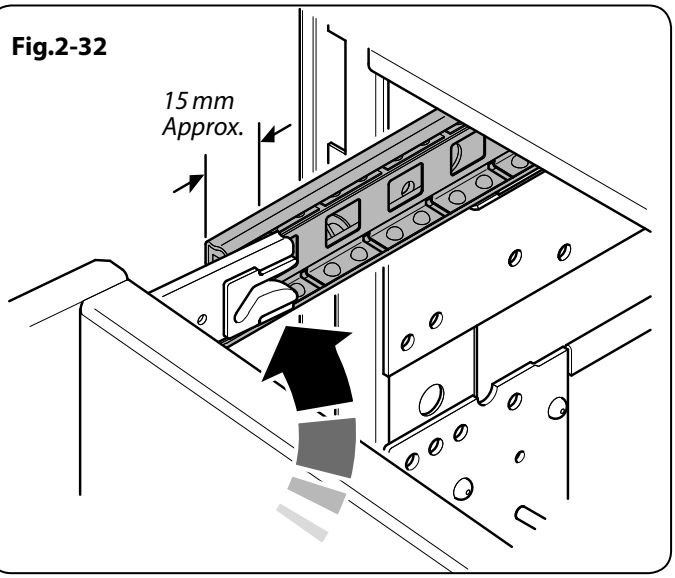


Fig.2-31



Make sure the inner rail is forwards

Fig.2-32



Storage

The bottom drawer is for storing oven trays and other cooking utensils.

To open, simply push the drawer in and release.

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

⚠ **Flammable materials may explode and result in fire or property damage.**

The drawer can be removed completely for cleaning, etc.

To Remove the Storage Drawer

To open, simply push the drawer and release. The drawer will open.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails **(Fig.2-30)**. At the same time pull the drawer forwards and away from the side rails.

For safety reasons slide the inner side rails back into the cavity.

To Fit the Storage Drawer

Slide the inner side rails out until fully extended **(Fig.2-31)**.

Lift the drawer at its sides and locate one of the drawer rails (approximately 15 mm) onto an inner side rail **(Fig.2-32)**.

Rotate the drawer to locate the remaining drawer rail onto the opposite inner side rail.

Carefully slide the drawer back into the cavity. Some resistance will be felt as the drawer rails locate fully onto the inner side rails.

3. Cooking Tips

Cooking with a Multi-function Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally.

Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

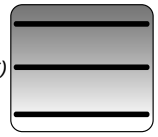
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

*The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.*

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Oven Shelf Positions

T - Top; C - Centre; B - Base

Food	Conventional Oven Temperature °C (Shelf Position)	Fan Oven Temperature °C	Approximate Cooking Time
Meat			
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Poultry			
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.
	200 (C)	190	15 minutes per 500g +15 minutes.
Duck	160 (C)	150	25-30 minutes per 500g.
	200 (C)	190	20 minutes per 500g.
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.
Cake			
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.
Madeira 180 mm	160 (C/B)	150	80-90 minutes.
Queen cakes	190 (C/B)	180	15-25 minutes.
Scones	220 (C/B)	210	10-15 minutes.
Victoria sandwich			
180 mm tin	180 (C/B)	170	20-30 minutes.
210 mm tin	180 (C/B)	170	30-40 minutes.
Desserts			
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.
Fruit pies	200 (C/B)	190	35-45 minutes.
Tartlets	200 (C/B)	190	10-20 minutes according to size.
Puff pastry	210 (C/B)	200	20-40 minutes according to size.
Meringues	100 (C/B)	90	2-3 hours.
Baked egg custard	160 (C/B)	150	45-60 minutes.
Baked sponge pudding	180 (C/B)	170	40-45 minutes.
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.
Bread	210 (C)	200	20-30 minutes.
Fish	Fanned Grilling		
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.

Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.

For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.

Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.

Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.

Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation.
If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.

5. Cleaning Your Cooker

Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

⚠ **NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch on the electricity supply before re-using the cooker.

Daily Care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

⚠ **Make sure the flow of combustion and ventilation air to the cooker is unobstructed – for example by build-up of fats or grease.**

On Natural Gas the burners flames should be a bluish colour with, at most, a slight yellowish fringe.

On LP gas the flames may be "softer". The cooktop burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

Cleaning for Spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing **(Fig.5-1)**.

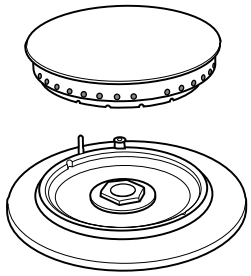
When replacing a burner head, make sure that it locates properly within the base **(Fig.5-2)**. If you look at the bottom of the burner head you will see two 'pips' – these fit into the two notches in the burner base **(Fig.5-3)**.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

Stainless Steel Main Top

Lift away pots or pans from the main top. Remove the pan supports from spillage area and carefully place in a sink of warm soapy water.

Fig.5-1



A – Cap, B – Base

Fig.5-2

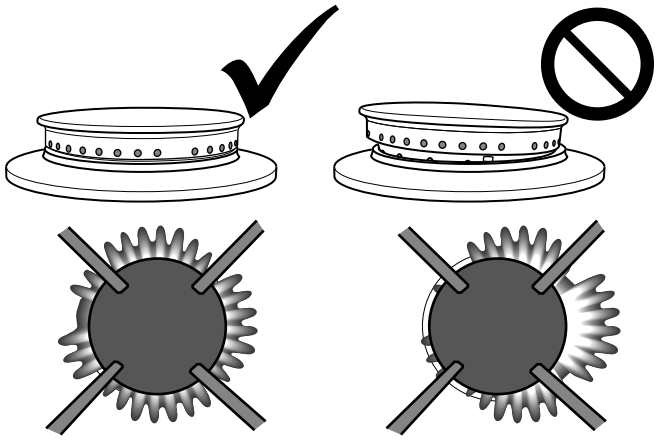


Fig.5-3

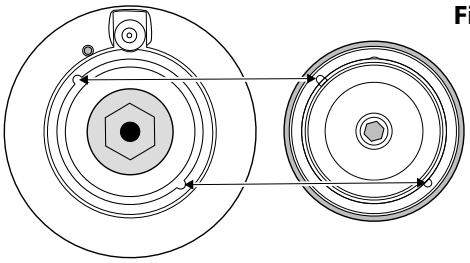


Fig.5-4

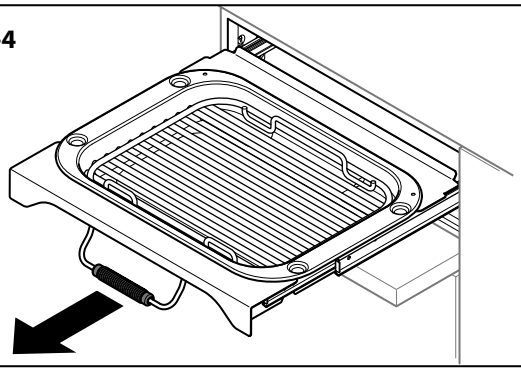


Fig.5-5

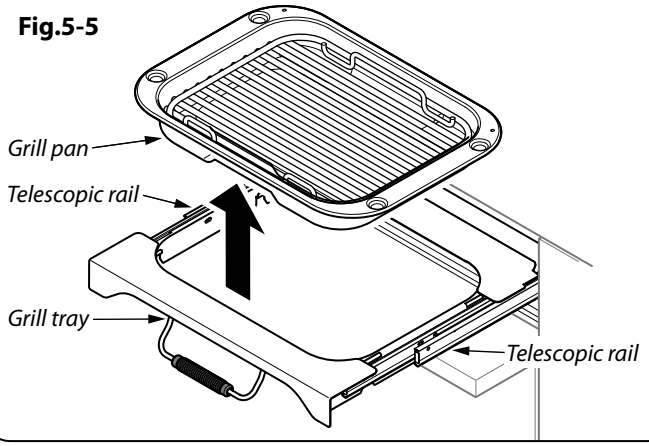


Fig.5-6

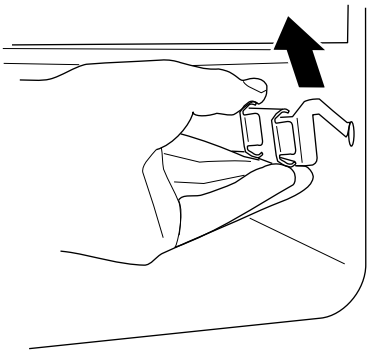
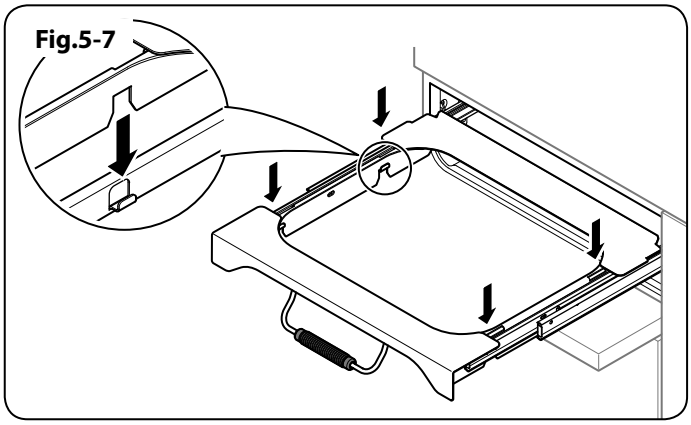


Fig.5-7



Wipe loose debris from the main top. Avoid using any abrasive cleaners including cream cleaners. For best results use a liquid detergent cleaner.

Rinse with cold water and thoroughly dry with a clean, soft cloth. Make sure all parts are dry before repositioning.

Griddle *(Optional Extra)*

Always clean the griddle after use. Allow to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

Note: If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

Glide-out Grill

⚠ **Before you remove any of the grill parts for cleaning, make sure that they are cool, or use oven gloves.**

Wash the grill pan, trivet and grill tray in hot soapy water. Alternatively, wash the grill pan in a dishwasher.

After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the trivet by using a nylon brush.

To remove the grill pan pull the tray assembly forwards **(Fig.5-4)** and then lift the grill pan clear of the grill tray assembly **(Fig.5-5)**.

For safety, push the grill tray back into the grill chamber.

If you need to remove the telescopic runners to allow cleaning of the grill chamber, first remove the grill tray then you can unhook them from the grill chamber sides **(Fig.5-6)**.

Wipe the sides clean with a soft cloth and mild detergent.

DO NOT put the side runners in a dishwasher.

Once you have finished, hook the side rails back onto the sides of the chamber. Pull the telescopic rails out and fit the grill tray onto them, making sure to locate the cut-outs onto the telescopic runner tabs **(Fig.5-7)**.

Replace the grill pan.

Control Panel and Oven Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth.

The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Ovens

'Cook & Clean' Panels

The ovens have side 'Cook & Clean' panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

These panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will make sure that the panels are working effectively.

⚠ **Do not use steel wool (or any other materials that will scratch the surface).**

⚠ **Do not use oven cleaning pads.**

The Oven Shelf Supports

The shelf supports on the oven sides can be removed for cleaning.

Removing the Oven Shelf Supports

Remove the oven shelves: Pull the top of the shelf support up and away from the oven side and then lift the support away from the locating bracket at the bottom of the oven side **(Fig.5-8)**.

Refitting the Oven Shelf Supports

To refit the side support: Locate the tag at the bottom of the support into the slot in the locating bracket in the oven side **(Fig.5-9)**. Now locate the tops of the side arms in the holes at the top and gently push down.

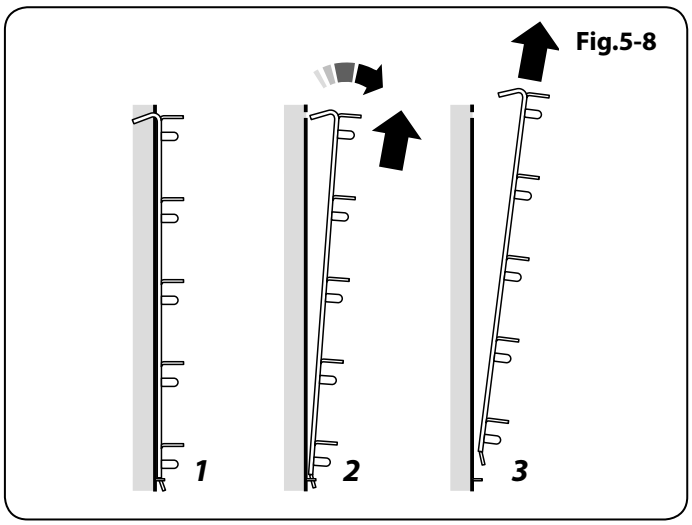


Fig.5-8

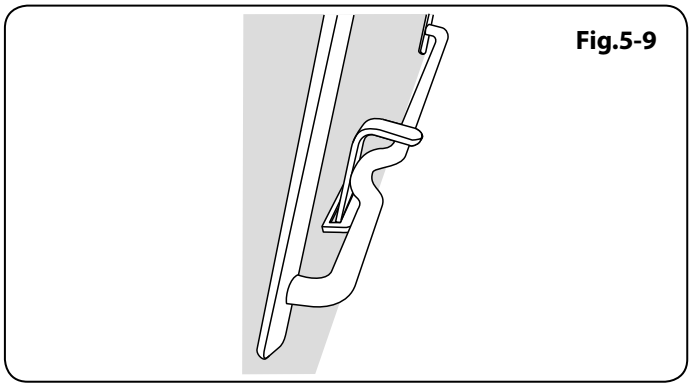


Fig.5-9

Cleaning Table

Cleaners listed **(Table 5-1)** are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Hotplate		
Part	***Finish***	***Recommended Cleaning Method***
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of cooker		
Part	***Finish***	***Recommended Cleaning Method***
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth or microfibre all-purpose cloth (supermarket).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, aluminium, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	***Finish***	***Recommended Cleaning Method***
Sides, floor & roof of oven **NOT** 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5-1

6. Troubleshooting

Hotplate ignition or cooktop burners faulty

Is the power on?

Are the sparker (ignition electrode) or burner holes blocked by debris?

Are the burner heads correctly located? See the section entitled *'Cleaning'.*

Remember that each cooktop burner has a special safety device that stops the flow of gas if the flame goes out. When lighting a cooktop burner the safety device has to be overridden by holding in the control knob so that the gas can flow. This allows the flame sensor to heat up and operate the safety device. Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Hotplate burners will not light

If only one or all the cooktop burners will not light, make sure that the parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not check the power is on.

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

What cleaning materials are recommended for the cooker?

See the *'Cleaning'* section for a full list of recommended cleaning materials.

⚠ We do not recommend corrosive or caustic cleaners as these may damage your cooker.

The knobs get hot when I use the oven, can I avoid this?

Yes, this is caused by heat rising from the oven, and heating them up. Do not leave the oven door open.

The fascia gets hot when I use the oven or grill

The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions.

See the oven cooking guide section of the instructions. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher or lower temperature setting.

The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

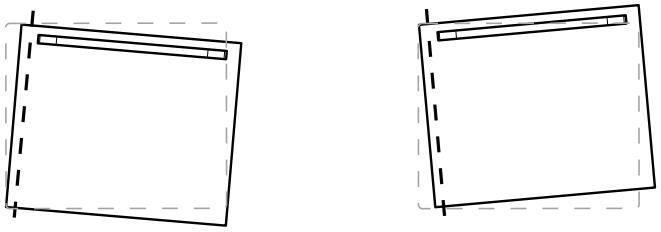
If two shelves are used, check that space has been left for the heat to circulate. When a baking sheet is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.)

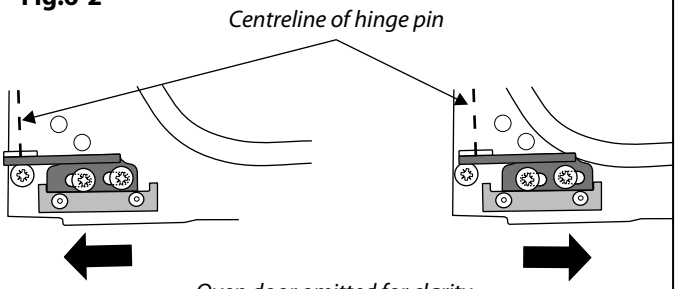
If the cooker is not level arrange for your supplier to level it for you.

Fig.6-1



Effect of hinge adjustment – exagerrated for clarity

Fig.6-2



Oven door omitted for clarity

Oven not coming on

Is the power on?

If not there may be something wrong with the power supply. Is the cooker supply on at the circuit breaker?

Have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

The door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door **(Fig.6-1)**. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position **(Fig.6-2)**.

7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

⚠ **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**

⚠ **This cooker is a Class 2 subclass 1 appliance.**

⚠ **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**

⚠ **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**

⚠ **Read the instructions before installing or using this appliance.**

⚠ **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **This appliance can be converted for use on another gas.**

In the UK the cooker must be installed in accordance with:

- **All relevant British Standards / Codes of Practice, in particular BS 5440.**
- **For Natural Gas – BS 6172 and BS 6891.**
- **For LP Gas – BS 5482-1 (when the installation is in a permanent dwelling), BS 5482-2 (when the installation is in a caravan or other non permanent dwelling) or BS 5482-3 (when the installation is in a boat).**
- **The Gas Safety (Installation and Use) regulations.**
- **The relevant Building / IEE regulations.**

In the Republic of Ireland the cooker must be installed in accordance with:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

In the UK:

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area 100 cm^2 is required; if it is installed in a room of volume between 5 m^3 and 10 m^3, an air vent of effective area 50 cm^2 is required; while if the volume exceeds 11 m^3, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Note: An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

A conversion kit for another gas is included with the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation. See the instructions that are supplied with the conversion kit.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

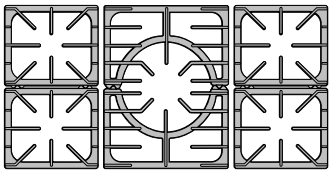
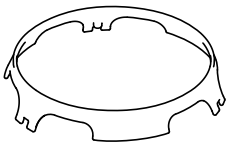
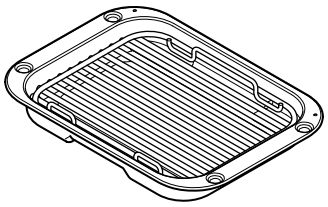
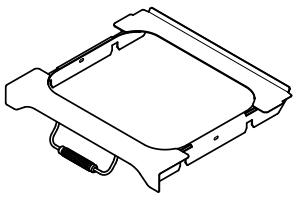
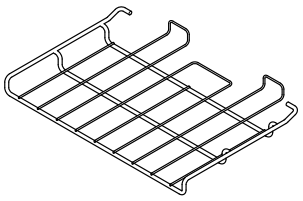
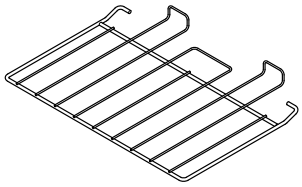
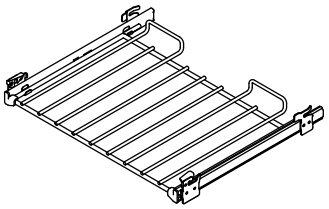
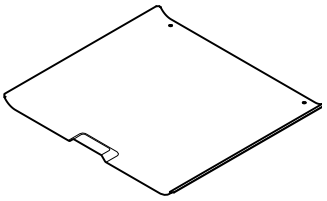
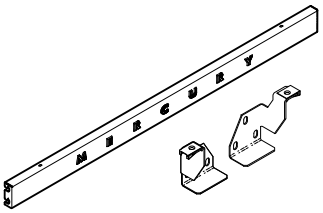
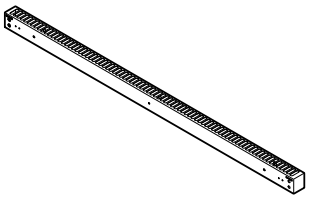
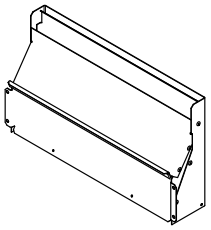
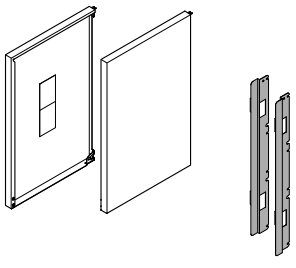
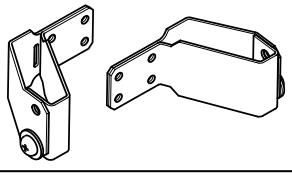
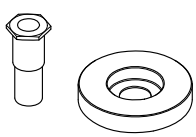
You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain MUST be fitted.
  These are not supplied with the cooker but are available at most builders' merchants.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket
11. 3 mm Allen key
12. 13 mm spanner or socket wrench

Checking the Parts:

5 pan supports	*Wok cradle*
	
Grill pan & trivet	*Grill pan cradle*
	
1 drop shelf	*3 flat shelves*
	
1 telescopic shelf	*Oven Base Tray*
	
Bottom panel & mounting brackets	*Flue trim*
	
Flue vent	*Side panels & obscuring trims*
	
Side panel mounting brackets	*Conversion kit*
	

Positioning the Cooker

Fig.7-1 shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface.

A gap of 33 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this gap is not required.

A minimum space of 800 mm is required between the top of the hotplate and a horizontal combustible surface.

Fig.7-2 shows the suggested clearances above the cooker.

**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

***Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the flue trim, which is fitted to the cooker hob.*

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

We recommend a gap of 1200 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is near a corner of the kitchen, a clearance of 90 mm is required to allow the oven doors to open **(Fig.7-3)**. The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.

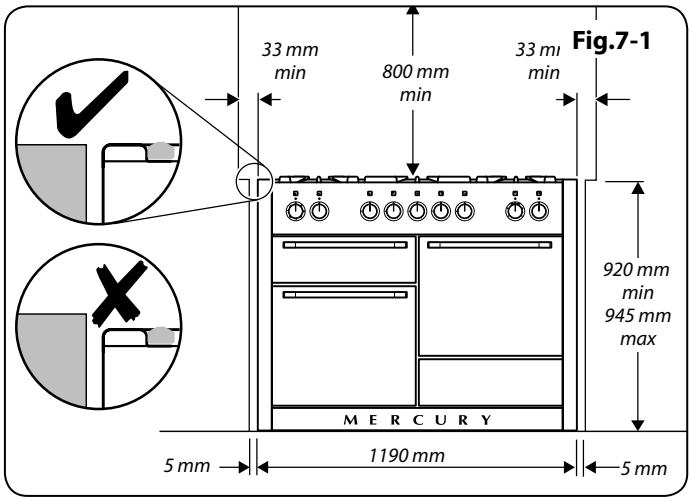


Fig.7-1

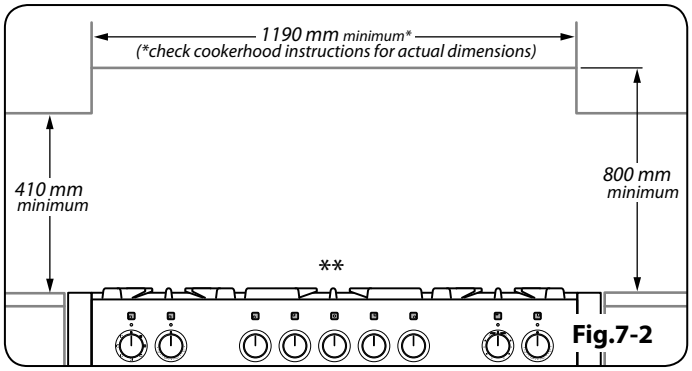


Fig.7-2

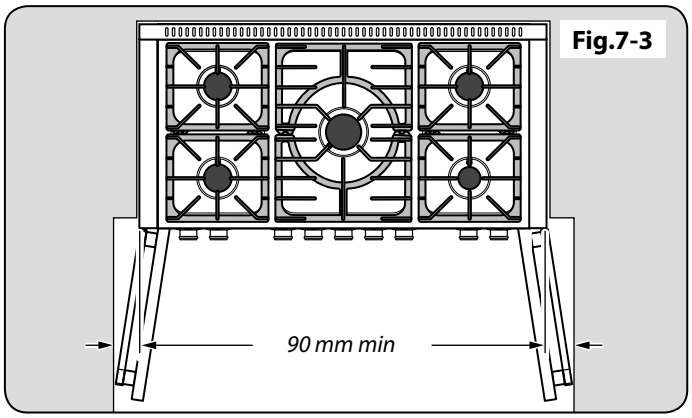


Fig.7-3

Moving the Cooker

⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

⚠ **The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker forward and remove the front half of the polystyrene base **(Fig.7-4)**. Repeat from the back and remove the rear half of the polystyrene base.

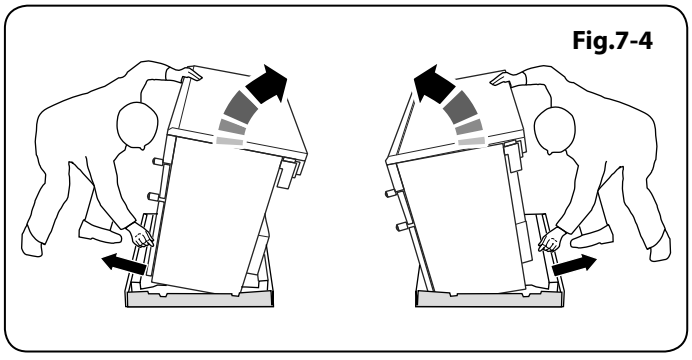


Fig.7-4

Fig.7-5

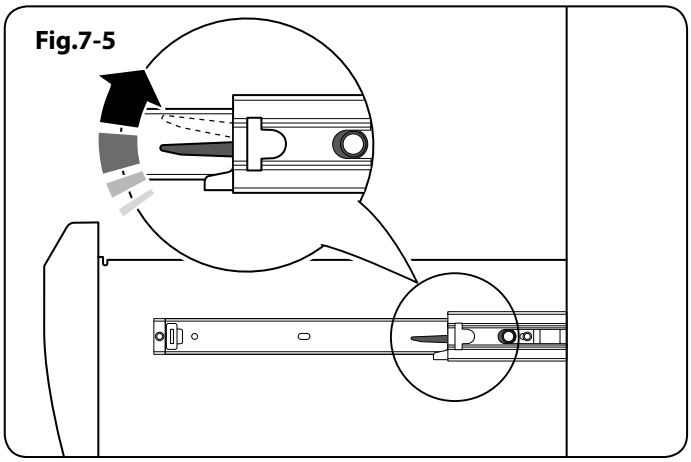


Fig.7-6

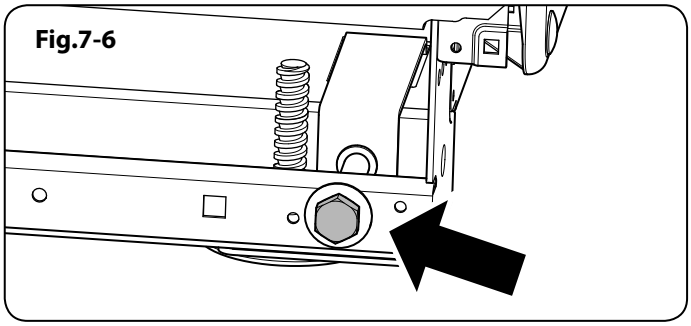


Fig.7-7

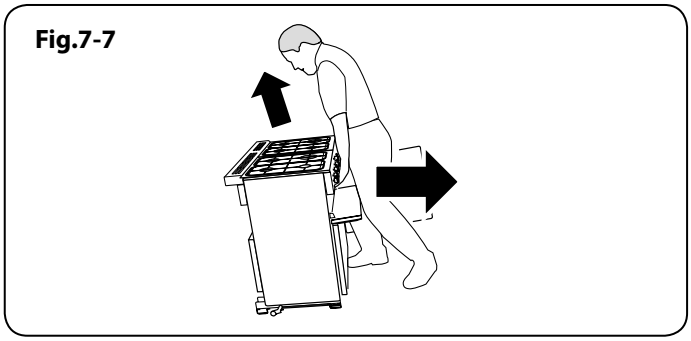


Fig.7-8

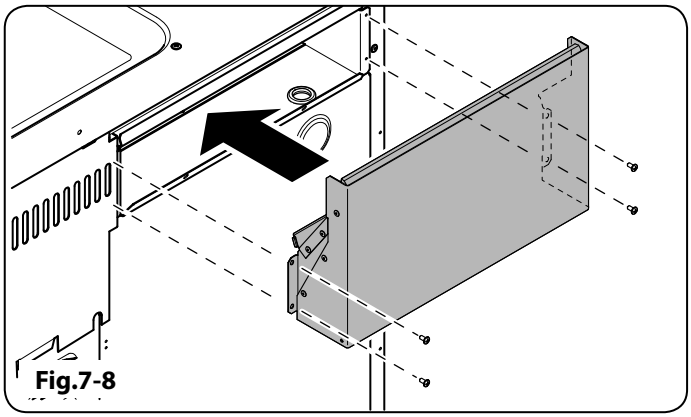
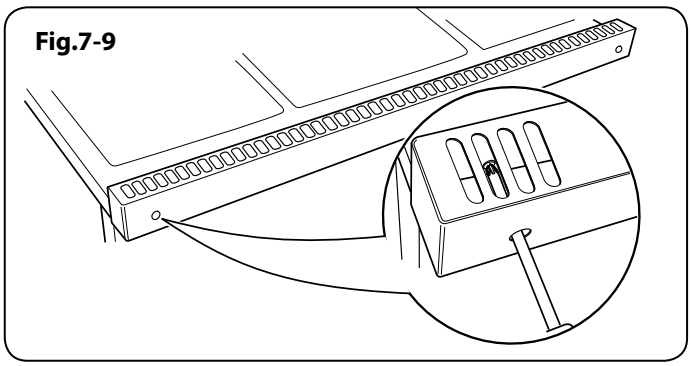


Fig.7-9



Removing the Storage Drawer

To open, simply push the drawer and release. The drawer will open. Pull the drawer out to its furthest point.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side runners. At the same time pull the drawer forward and away from the side runners **(Fig.7-5)**.

For safety reasons slide the inner side rails back into the cavity.

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut **(Fig.7-6)**. Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the pack base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven **(Fig.7-7)**.

Carefully push the cooker backwards off the pack base. Remove the pack base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

⚠ **DO NOT use the door handles or control knobs to manoeuvre the cooker.**

Fitting the Flue and Vent

Fitting the Flue

Remove the four screws from the grill flue opening.

Offer the removable flue up to grill flue opening. Making sure that the removable flue bottom flange fits inside the fixed flue, secure in place with the four screws **(Fig.7-8)**.

Fitting the Vent

The larger of the holes along the sides are for screwdriver access and should face to the rear **(Fig.7-9)**. Use the screws and nuts supplied to hold the vent in place.

Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See the *'Conversion'* section of these instructions and see the instructions in the conversion kit.

Fitting the Side Panels

1. Fit the two rear side panel brackets onto the rear of the cooker **(Fig.7-10)** and secure. Make sure the brackets are correctly orientated.

2. Located near the front on each side of the cooker there are three screws – loosen the top and bottom screws **(Fig.7-11)**. Slide the obscuring trim onto the screws and tighten to secure.

3. Fit the side panel **(Fig.7-12)** using the following steps:

- ***A.*** On each side of the cooker are two side panel locating slots. Fit the rear side panel tab **(1)** to the rear cooktop slot **(Fig.7-13)**, making sure to align the rear slotted tab **(4)** to the flue slot.
- ***B.*** Slide the side panel bottom locating slot **(2)** onto the rear bracket washer **(Fig.7-14)** and push back **(Fig.7-15)**.
- ***C.*** Locate the front panel side tab **(3)** to the front cooktop slot **(Fig.7-16)**.
- ***D.*** Make sure the rear slotted tab **(4)** locates properly with the slot in the flue vent **(Fig.7-17)**.
- ***E.*** With fixing points **(1)** to **(4)** successfully located, push the side panel backwards so that it touches the rear flue.

  Note: If a side panel is loose, fit one of the extra gaskets to the inner face of the front bracket locating tabs **(Fig.7-18)** and refit.

4. Using a suitable screwdriver, tighten the screw in the vent to secure the side panel **(Fig.7-19)**.

5. Repeat for the other side panel.

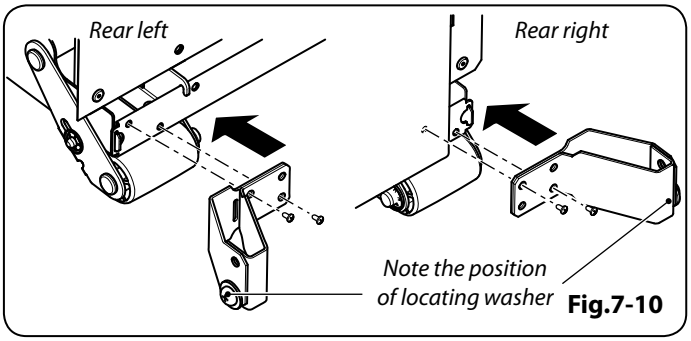


Fig.7-10

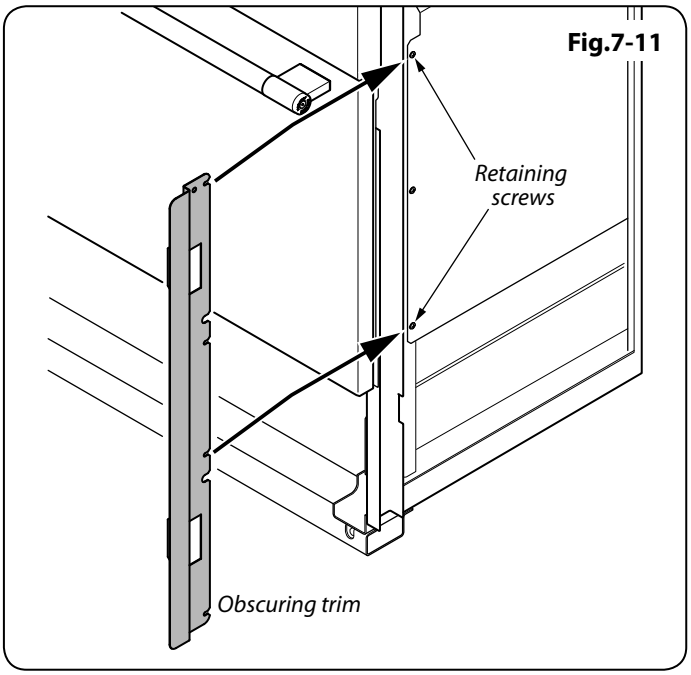


Fig.7-11

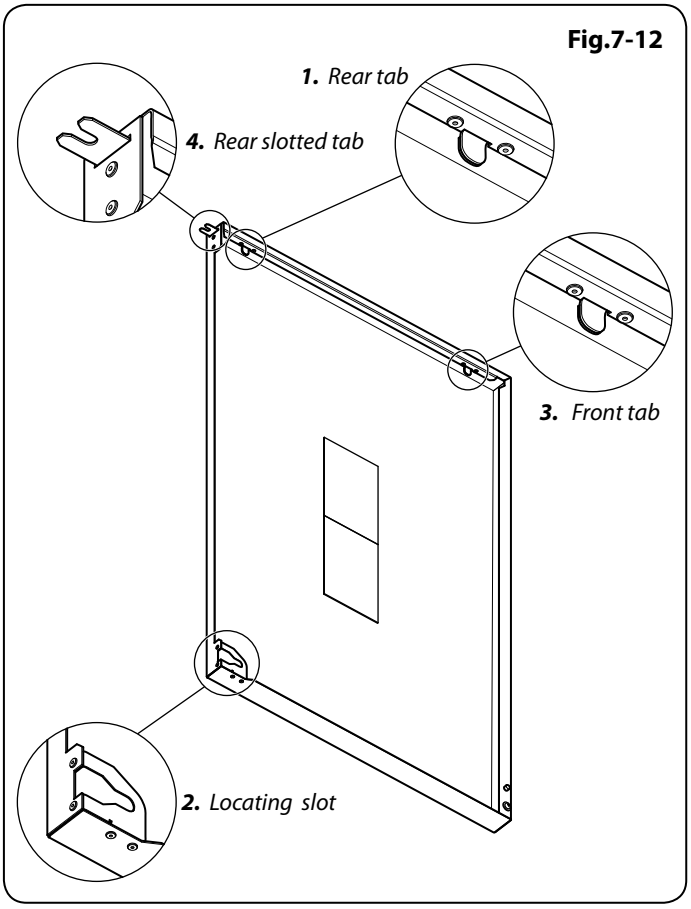


Fig.7-12

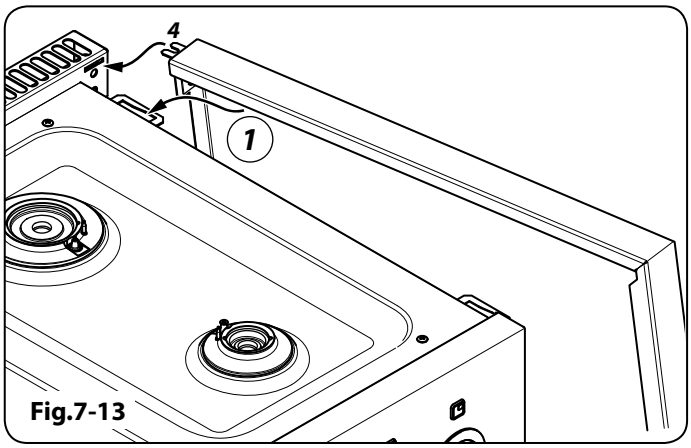


Fig.7-13

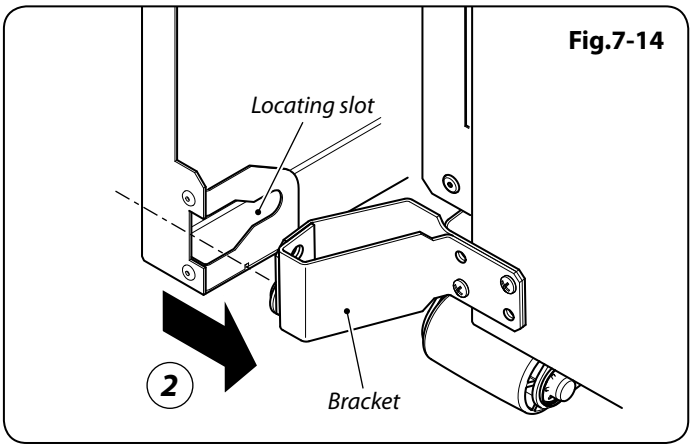


Fig.7-14

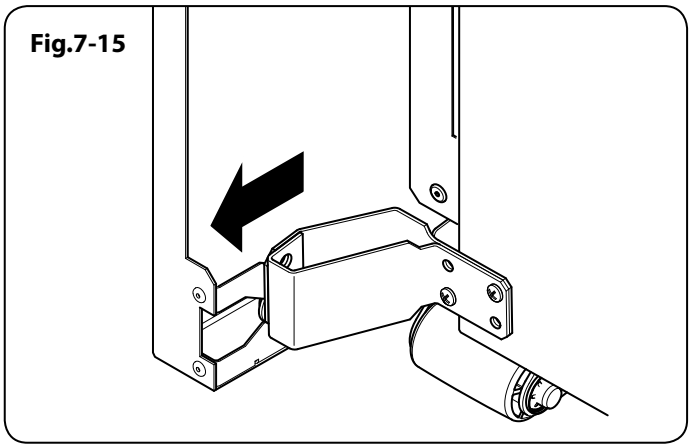


Fig.7-15

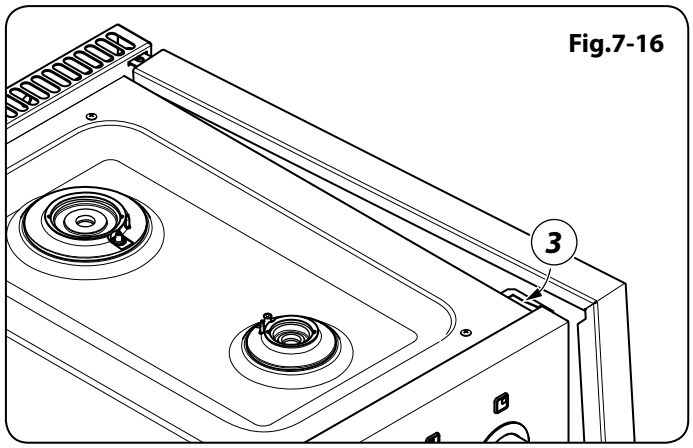


Fig.7-16

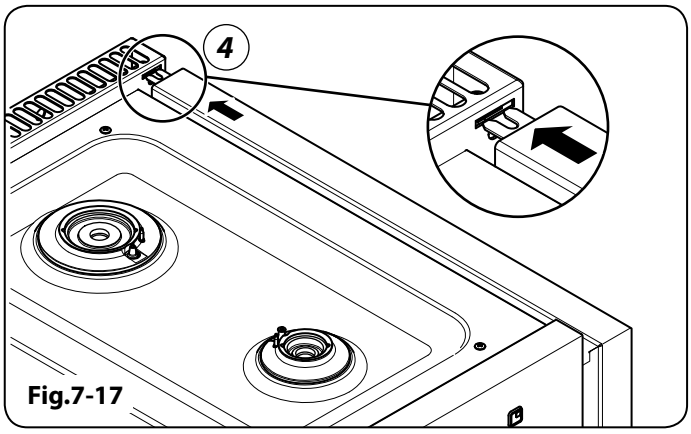


Fig.7-17

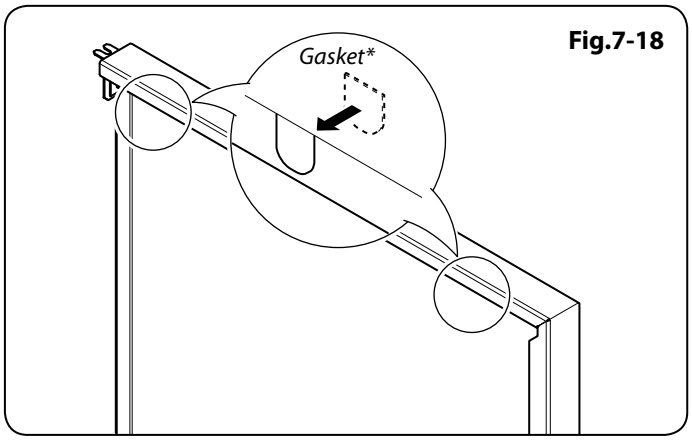


Fig.7-18

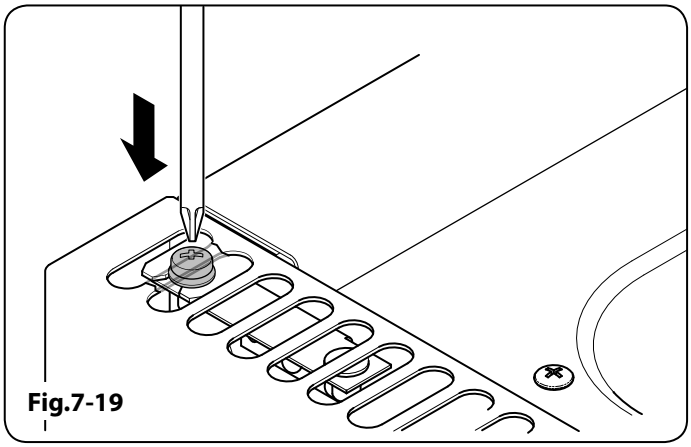


Fig.7-19

Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig.7-20**, **Fig.7-21** and **Fig.7-22**.

If you are using a stability chain **(Fig.7-19)** then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig.7-20** and **Fig.7-21**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly **(Fig.7-23)**, you need to check behind the cooker to make sure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker turn the adjusting nuts at the front bottom corners of the cooker. To set the front turn the feet bases to raise or lower.

Fig.7-20

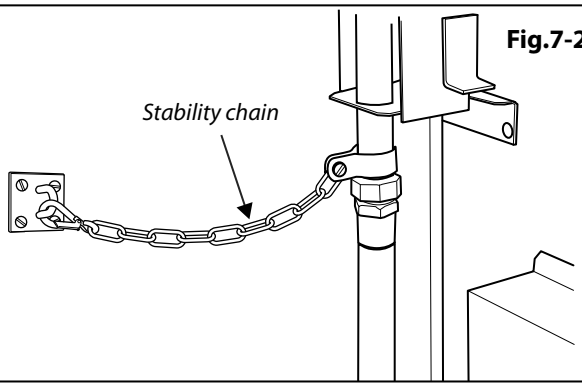
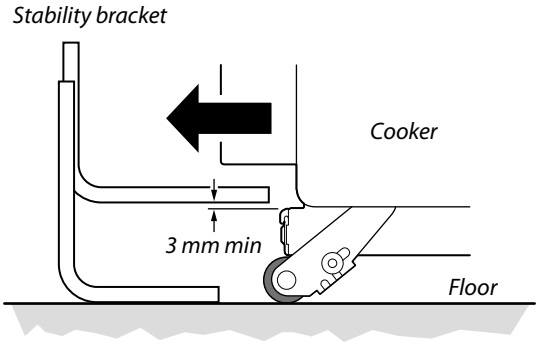
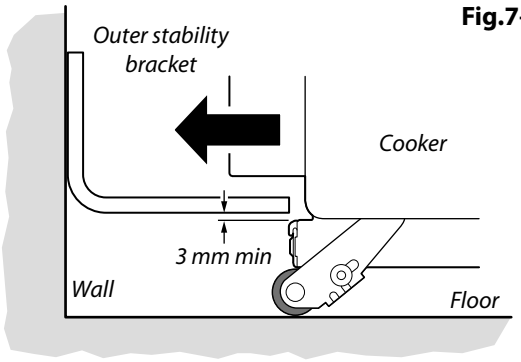


Fig.7-21



Typical floor mounting

Fig.7-22



Typical wall mounting

Fig.7-23

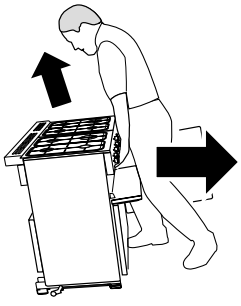
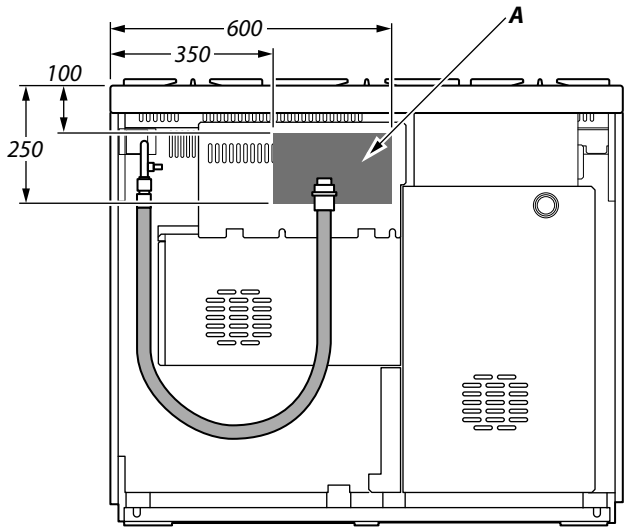


Fig.7-24



All dimensions in millimetres

Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

The gas supply needs to terminate with a down-facing bayonet.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure, 70 °C temperature rise, and carry a red stripe, band or label. If in doubt contact, your supplier.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape. Ideally the hose supply connection should be within the shaded area 'A' **(Fig.7-24)**.

Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

Pressure Testing

The gas pressure can be measured at the pressure test point on the gas connection block.

Connect the pressure gauge. Turn on and light one of the hotplate burners.

See the data badge for test pressures.

Turn off the burners and remove the pressure gauge.

⚠ **Check the appliance is gas sound.**

⚠ **Check the operation of all the burners.**

Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ **The cooker must not be connected to an ordinary domestic power point.**

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-25** and **Fig.7-26**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Fig.7-25

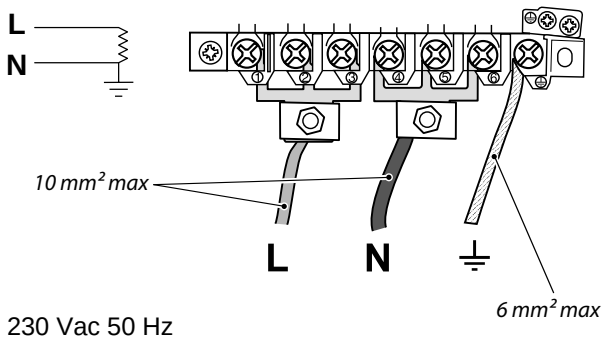
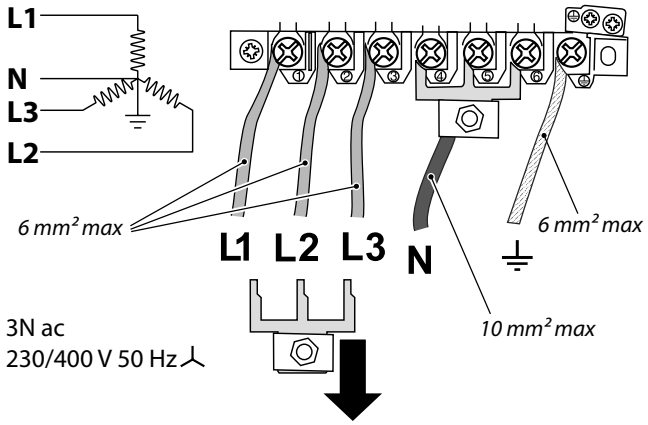


Fig.7-26



Final Checks

Hotplate Check

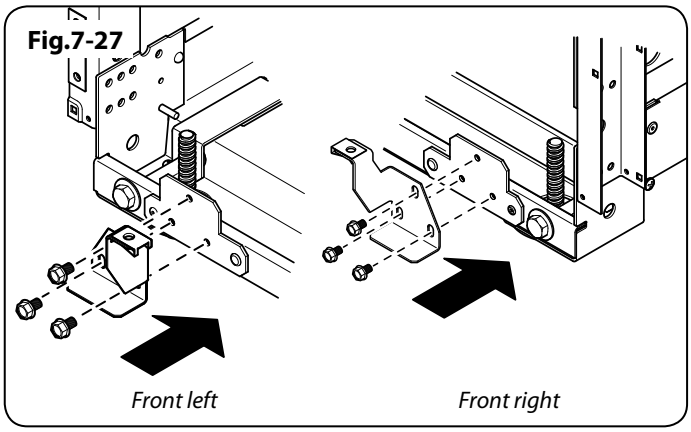
Check each burner in turn (refer to the *'Hotplate Burners'* section at the front of the instructions).

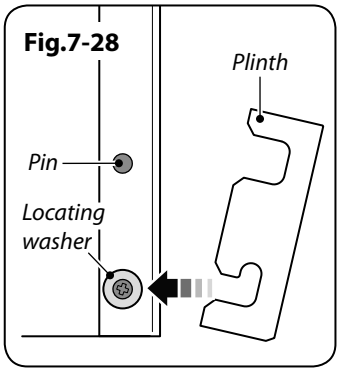
Grill Check

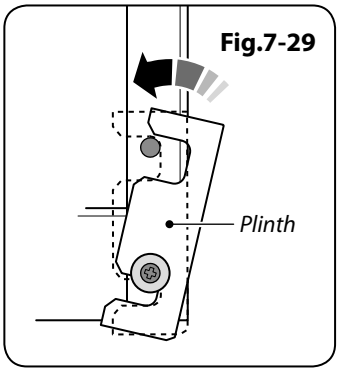
Turn on the grill control and check that the grill heats up.

Oven Check

Turn on the ovens – check that the oven fans start to turn and that the ovens start to heat up.







Final Fitting

Fitting the Bottom Panel

Open the left-hand oven door and make sure the storage drawer is removed.

Note: For safety's sake make sure the drawer runners are out of the way.

On the front on the cooker base there are two mounting plates. Remove the three fixing screws from each plate.

Fit the retaining brackets to the mounting plates and refit the screws **(Fig.7-27)**. DO NOT tighten at this stage.

Tilt the bottom of the panel slightly to locate the lower slots onto the washers **(Fig.7-28)**. Now rotate the panel to fit over the upper pins **(Fig.7-29)**.

Using the two screws provided, secure the bottom panel onto the brackets. DO NOT tighten at this stage.

Adjust the bottom panel to align it with the door panels. When it is positioned correctly, use a suitable flat open ended spanner to tighten the bracket screws, and then tighten the bottom panel screws.

To Fit the Storage Drawer

Slide the inner side rails out until fully extended **(Fig.7-30)**.

Lift the drawer at its sides and locate one of the drawer rails (approximately 15 mm) onto an inner side rail **(Fig.7-31)**.

Rotate the drawer to locate the remaining drawer rail onto the opposite inner side rail.

Carefully slide the drawer back into the cavity. Some resistance will be felt as the drawer rails locate fully onto the inner side rails.

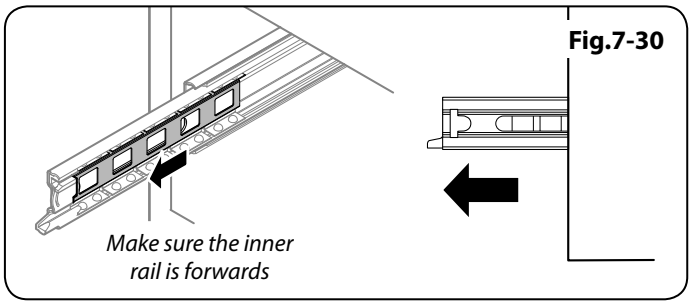


Fig.7-30

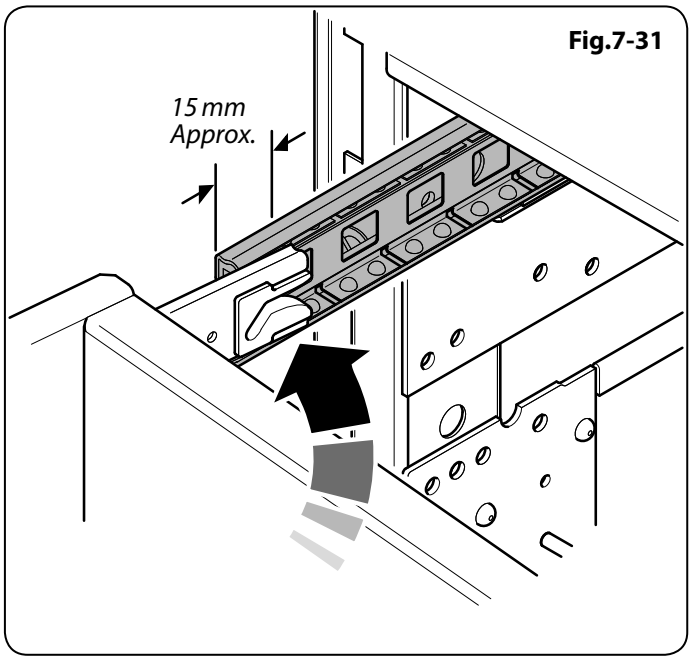


Fig.7-31

Customer Care

Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

8. Conversion to LP Gas

Fig.8-1

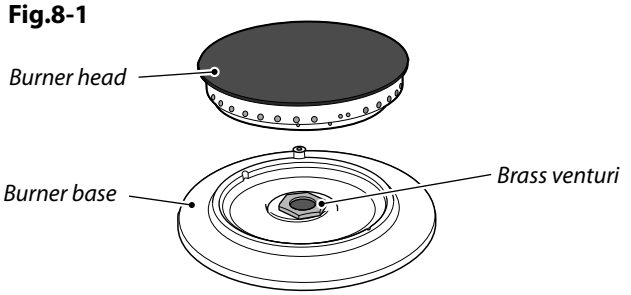


Fig.8-2

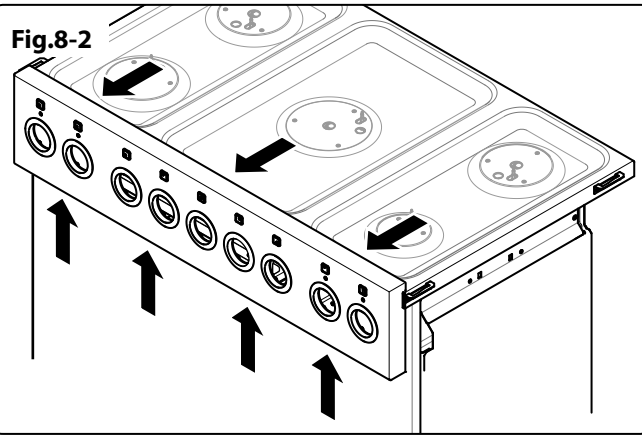
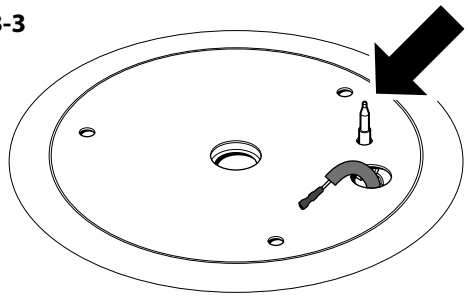


Fig.8-3



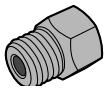
	**Natural Gas**	**Propane Gas**
Centre burner	165	107
Large burners	120	82
Right front burner	95	64

Table 8-1

Check the *'Technical Data'* section at the back of the book that the hob is convertible to the gas you want to use.

A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

⚠ **Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.**

⚠ **DO NOT use reconditioned or unauthorised gas controls.**

⚠ **Disconnect from the electricity supply before servicing. Before electrical reconnection, check that the appliance is electrically safe.**

Injectors

Remove the pan supports and burner heads. For each burner, remove the large brass venturi on the top of the burner base **(Fig.8-1)**. Remove the burner base, making sure to disconnect the ignition lead from the spark electrode.

Replacing the Jets

Either:

Use a long box spanner to access and remove the old jets. Fit the new jets: see **Table 8-1** for the correct type.

Or:

Remove control panel and hotplate *(see below)*. Remove the old jets.

Removing the Control Panel and Hotplate

Note: To allow the control panel removal make sure the side panels are removed.

Remove the control knobs.

Undo the screws holding the control panel in position **(Fig.8-2)**. Pull the control panel forwards, taking care not to damage it (by protecting it with cloth, for example) rest it on the open grill door and oven door. Carefully remove the 4 neon connections. Now remove the control panel.

Remove the 8 screws fixing the hotplate in place. Lift the hotplate clear of the appliance.

Remove the old jets. Save the jets removed from the appliance for possible future use. Fit the new jets: see **Table 8-1** for the correct type.

Refit the hotplate, making sure to feed the ignition leads back through the hotplate.

Note: When refitting the hotplate, take care not to damage or displace the flame safety probes **(Fig.8-3)**.

Refit each of the burner bases; make sure to reconnect the ignition leads and slide the insulating sleeves in place. Refit the brass venturis.

Tap Adjustment

Remove the service panel above the control taps.

Turn the bypass screw on each control clockwise to the stop **(Fig.8-4)**.

Repeat for all burner control taps.

Refit the service panel and then refit the control panel.

Reassembling to Liquid Propane Gas

Centre Burner

IMPORTANT: If you are converting to LP Gas the large ring in the conversion kit MUST be fitted to the centre burner.

Fit the large ring (if required). Screw in the hexagon headed venturi but to make fitting the outer burners easier do not fully tighten yet **(Fig.8-5)**.

Outer Burners

Screw in the hexagon headed venturis **(Fig.8-6)** but to make fitting the other burners easier do not fully tighten yet.

Reassemble all the burners with the venturi tubes and evenly tighten.

Refit the burner heads, making sure they are reassembled in the correct way on the burner bodies **(Fig.8-7)**.

Refit the pan supports.

Stick on Label

Stick the appropriate label on to the data badge to indicate the gas the appliance is now set for.

Pressure Testing

The gas pressure can be measured at the pressure test point on the gas connection block.

Connect the pressure gauge. Turn on and light one of the hotplate burners.

See the data badge for test pressures.

Turn off the burners and remove the pressure gauge.

⚠ **Check the appliance is gas sound.**

⚠ **Check the operation of all the burners.**

Fig.8-4

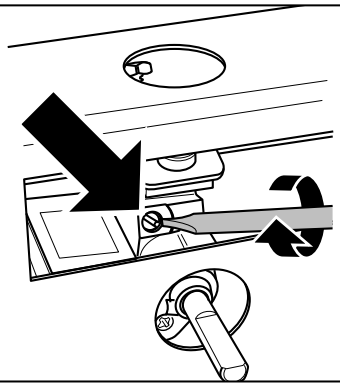


Fig.8-5

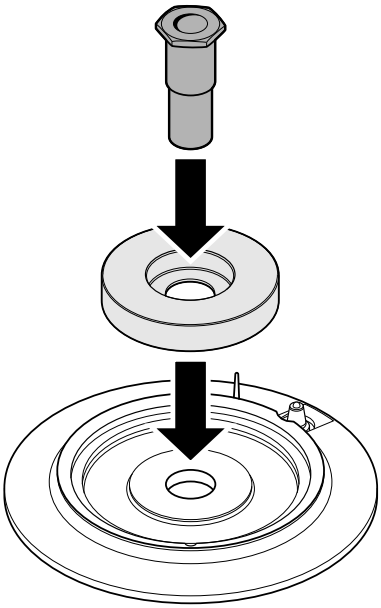


Fig.8-6

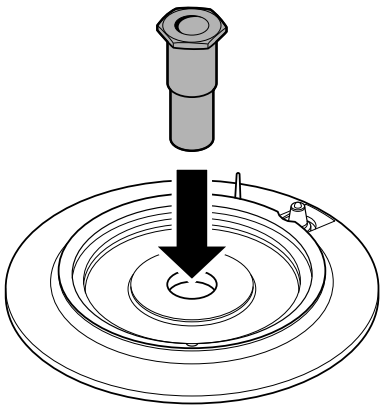
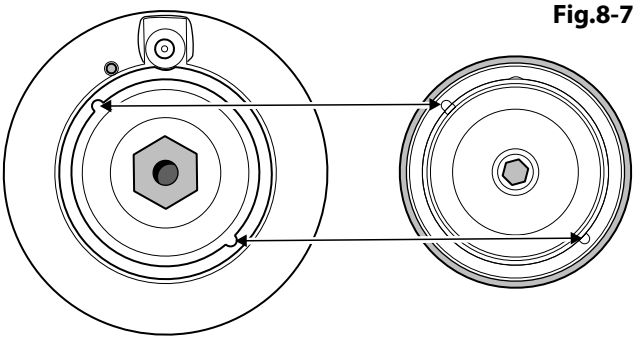
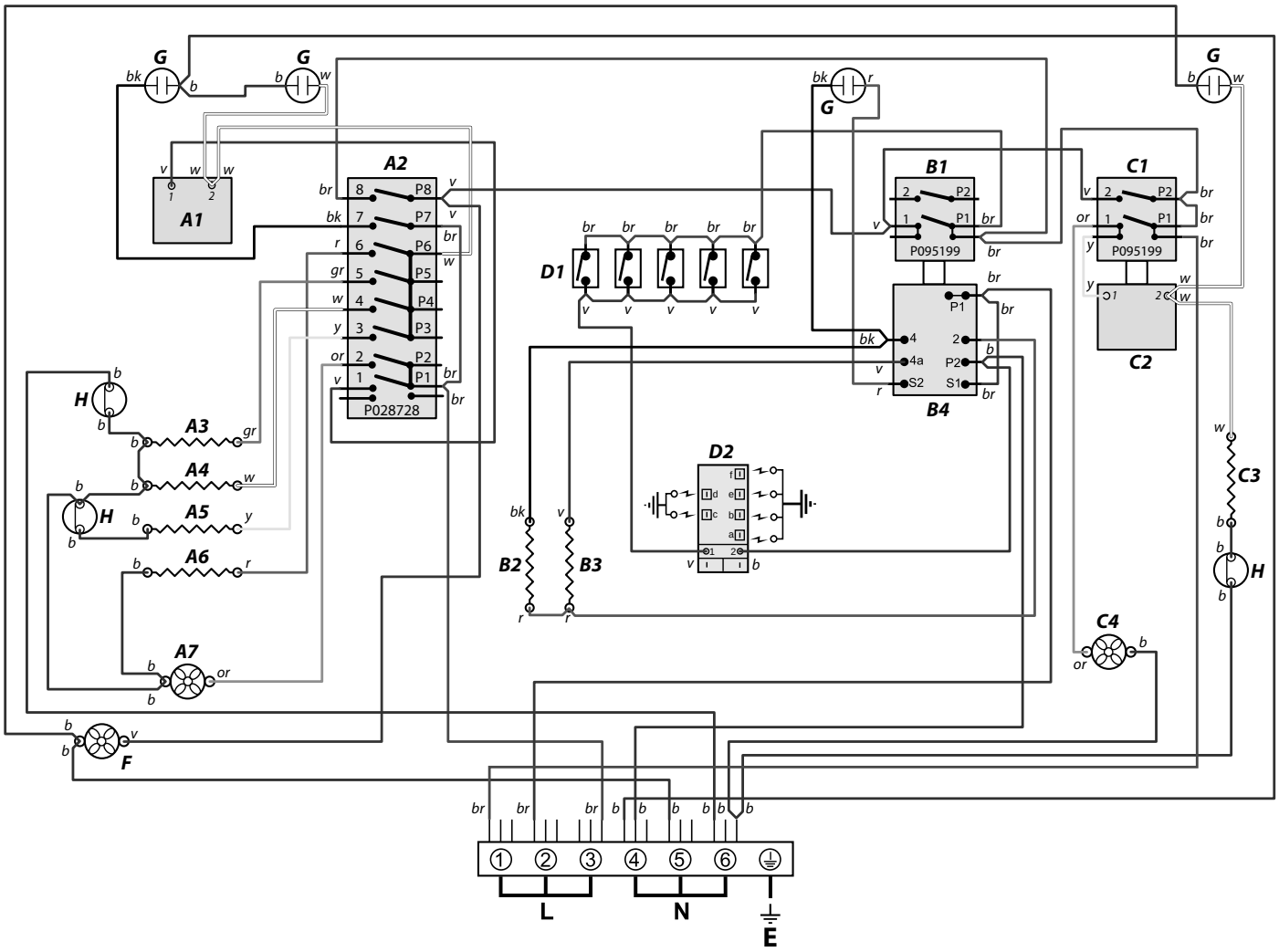


Fig.8-7



Base of cooktop burner *Bottom of burner head*

9. Circuit Diagram



Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230V 50Hz.

Code	*Description*
A1	Left-hand multi-function oven control
A2	Left-hand multi-function oven control switch
A3	Left-hand multi-function oven top element (outer pair)
A4	Left-hand multi-function oven browning element (inner pair)
A5	Left-hand multi-function oven fan element
A6	Left-hand multi-function oven base element
A7	Left-hand multi-function oven fan
B1	Grill control
B2	Left-hand grill element
B3	Right-hand grill element

Code	*Description*
C1	Right-hand fan oven control
C2	Right-hand fan oven thermostat
C3	Right-hand fan oven element
C4	Right-hand oven fan
D1	Ignition switches
D2	Ignition generator
F	Cooling fan
G	Neon
H	Thermal cut-out

Code	*Colour*
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

10. Technical Data

THE COOKER IS CATEGORY: $CatII_{2H3+}$.
It is supplied set for group H natural gas. A conversion kit from NG to LP is packed with the cooker.

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION: Cooker back, serial number repeater badge below oven door opening.

COUNTRY OF DESTINATION: GB, IE.

Connections

Gas (Rp ½ at rear right-hand side)		**Electric**
Natural gas	20 mbar	230/400 V 50 Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Height (to top of side panel)	minimum 920 mm	maximum 945 mm
Height (to top of fascia)	minimum 920 mm	maximum 945 mm
Overall width	1190 mm	
Overall depth	638 mm to front of fascia; 700 mm over handles	
Minimum height above hotplate	800 mm	

Refer to *'Positioning the Cooker'.*

Ratings

Hotplate	**Bypass Screw***	**Natural Gas 20 mb**		**L.P. Gas**	
			Injector		**Injector**
Wok burner	57	5.0 kW	165	5.0 kW (357 g/h)	107
Large burner	40	3.0 kW	120	3.0 kW (214 g/h)	82
Small burner	32	1.7 kW	95	1.7 kW (121 g/h)	64

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural gas. For LPG conversion the bypass screws must be screwed all the way down.

Oven Efficiency

Ovens	**Left-hand Oven**	**Right-hand Oven**
	Multi-function	**Forced Air Convection**
Maximum power output	2.5 kW	2.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.95 kWh	0.90 kWh
Usable volume (litres)	78	78
Size	Large	Large
Time to cook standard load	41 minutes	38 minutes
Surface area of the grid	1400 cm^2	1400 cm^2

Grill	2.3 kW

Maximum total electrical load at 230 V (approximate total including oven lights, oven fan, etc.)**:** 7.4 kW.

Name of Appliance & Colour*				
Appliance Serial Number*				
Fuel Type*	Natural Gas	☐	LP Gas	☐
	Dual Fuel	☐	Electric	☐
Retailer's Name & Address				
Date of Purchase				
Installer's Name & Address				
Installer's Telephone Number				
Date of Installation				

* This information is on the appliance data badge – look in the appliance instructions to find out where the data badge is located.

CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone 0870 789 5107.

CONSUMER SERVICE LINES OPEN:

Monday to Thursday 8am–6pm

Friday 8am–5pm

Saturday 9am–1pm

WARRANTY

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 3 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

To register for this guarantee simply fill in and return the FREEPOST registration form provided. Alternatively call free on 0800 032 7558, quoting reference MEGXA3.

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days – proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 14 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.

For warranty compliance, the requirements are that the appliance:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and, where applicable, a qualified electrician.
- Has been used solely for domestic cooking purposes.
- Is in use in the UK*, has not been taken abroad as a personal export. (In the Republic of Ireland conditions may vary, so consult your retailer.)
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

Exceptions:

- Items not included under the free 3 year guarantee include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.

This warranty is in addition to your Statutory Rights.

* Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

OUT OF WARRANTY

We recommend that Mercury appliances are serviced regularly throughout their life to maintain optimum performance and efficiency. Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Mercury approved engineer to attend, call Consumer Services on: 0870 789 5107.

SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Mercury spare parts are used. These are available from most major spares stockists, including ourselves.

Contact Consumer Services on 0870 789 5107, who will be happy to help.

STANDARDS

Mercury cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BS EN ISO 9001, BS EN ISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Mercury cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

For over 45 years DIVERTIMENTI, Mercury's sister company, has been the ultimate destination for food lovers and serious chefs alike. With its vast array of cookware, tableware and kitchenware, DIVERTIMENTI caters to all your culinary needs. With over 4500 items on the DIVERTIMENTI website **www.divertimenti.co.uk**

MERCURY

DESIGNED FOR PERFECTION

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E: consumer@mercuryappliances.co.uk
www.mercuryappliances.co.uk

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Registered Office: Juno Drive, Leamington Spa, Warwickshire, CV31 3RG

Mercury continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

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